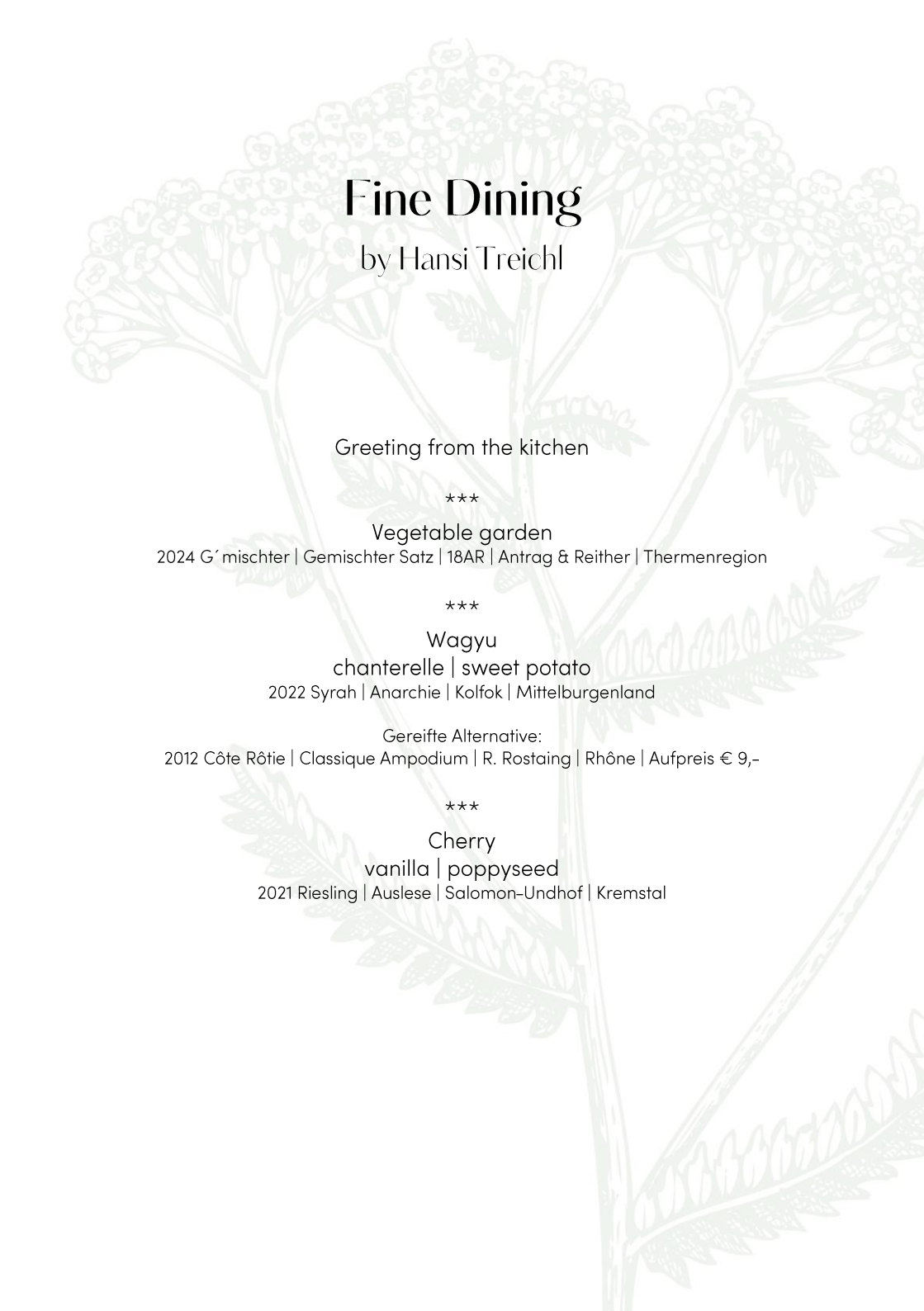




Fine Dining

by Hansi Treichl

Greeting from the kitchen

Vegetable garden

2024 G' mischter | Gemischter Satz | 18AR | Antrag & Reither | Thermenregion

Wagyu

chanterelle | sweet potato

2022 Syrah | Anarchie | Kolfok | Mittelburgenland

Gereifte Alternative:

2012 Côte Rôtie | Classique Ampodium | R. Rostaing | Rhône | Aufpreis € 9,-

Cherry

vanilla | poppyseed

2021 Riesling | Auslese | Salomon-Undhof | Kremstal

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It is my desire to bring the best Austrian products onto the plate in connection with the respective seasons. I have always held our local producers and their products in such high esteem that it is my declared aim to stage these products as the main protagonists and to complement them with small international influences.

In this spirit, I wish you a special culinary evening.

Your Hansi Treichl

You trust us,
we trust:

cherry: Bögler's garden

dairy products: hay milk alpine dairy Reith | Zillertal alpine dairy

fruit | vegetable: Kinzachhof Thaur

wagyu: Tyrol



Especially for our car drivers: In our "car driver wine pairing" we prepare a sample sip of the recommended wine for each course.

Menu price 3-Course € 85,00 || Wine pairing € 37,00 || Car drivers wine pairing € 21,00

This menu is served from **Thursday to Saturday** in our Fuggerstube.